



FRANCOIS
Van
NIEKERK

Creating Occasions

PINOTAGE 2020

WINEMAKER:	Francois van Niekerk
COMPOSITION:	100% Pinotage
ORIGIN:	Paarl & Wellington
AGE OF VINES:	27 year old bush vines
IRRIGATION:	None (dry land vineyards)
SOIL TYPE:	Malmesbury Shale
YIELD:	6 - 7 tons per hectare
VINTAGE CONDITIONS:	Warm days with cool night time temperatures
AGEING POTENTIAL:	15 - 20 years from vintage

VINIFICATION

Handpicked grapes were destemmed, sorted and fermented in open top fermenters at 27°C. The cap was punched down every 2 hours during fermentation. The juice was drawn off the skins after 5 days. After fermentation, the wine was transferred to 225L French oak barrels made from carefully selected wood from the Tronçais forest. Malolactic fermentation took place in a combination of 70% new and 30% second fill barrels. The wine was matured for 24 months in barrel. Only 12 barrels produced.

TASTING NOTES

Dense purple hues, with evocative aromas of black cherries, ripe plums, nectarines, boysenberry, wild bramble and exotic oak spice. The juicy and sweet-fruited palate entry, combined with crunchy tannins, lures one into a sense of overtness, yet the wine is sublimely elegant and poised. The complex layers of fruit is in perfect harmony with the oak, all bound together by a lively seam of acidity. The finish is pleasantly dry and savoury, with lingering notes of Christmas cake and vanilla pod.



ANALYSIS

Alcohol: 14.29%

Residual Sugar: 3.0 g/L

Total Acidity: 6.0 g/L

pH: 3.85

